

# Taste of Winter

## COCO BEAN

*Paimpol – France*

*smoked eel, timut pepper, “clams consommé”*

## JERUSALEM ARTICHOKE

*Benoit Quiviger – Brittany*

*guanciaie, Buddha's hand, Kenyan Estate coffee*

## LOBSTER

*Phil Trebilcock – Cornwall*

*Tandoori spices, carrot, citrus, coriander  
(supplement £22)*

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## TURBOT

*The Duchess – Cornwall*

*turnip, razor clams, chanterelle, yuzu kosho*

## VENISON

*Rbug Estate organic farm – North of Wales*

*“wellington”, purple cabbage, quince, grand veneur sauce*

## BEEF

*Lake District Farmers – Cumbria*

*celeriac, ‘King Edward’ potato, sage  
(supplement £29)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £28)*

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## VANILLA

*Tabiti*

*corn, banana, mango, lime*

## CHOCOLATE

*Tannéa – Madagascar*

*buckwheat, black garlic, sobacha*

## SIGNATURE BABA

*Armagnac Darroze*

*citrus fruits, thyme*

*(supplement £18)*

£125

*Weekday Lunch is not available on bank holidays and Valentine's Day*